

# THE STATEHOUSE

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## START OR SHARE

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PEI MUSSELS  
garlic, shallots, white wine, butter, herbs,  
warm crostini 14

COMPRESSED WATERMELON  
prosciutto di parma, pomegranate molasses,  
frisee lettuce 15

CHILLED SMOKED TROUT DIP  
olive oil drizzle, assorted wheat crackers 17

FRIED CLOCKSHADOW CHEESE CURDS  
spicy ranch sauce 9

TRUFFLE FRIES  
hand cut, shredded parmesan, truffle aioli 12

ARTISAN BREAD BOARD  
madison sourdough miche, chimichurri,  
black olive tapenade, rosemary butter 12

FIVE SPICE DUSTED CRISPY PORK BELLY  
house hoisin, bok choy, apricot 16

CLASSIC CAESAR SALAD  
battered croutons, sarvecchio, cheese,  
house dressing, frico 14

MARKET GREENS  
seasonal vegetables, citrus vinaigrette 10

CHEESE + CHARCUTERIE  
cornichon, grain mustard, mixed olives, preserves,  
marcona almonds, rosemary crackers 16

BURRATA  
roasted tomato, garlic and onion compote,  
basil, olive oil, focaccia crostini 16

ASPARAGUS BISQUE  
crispy shallot, black truffle butter,  
micro lettuce 12

ROASTED BRUSSELS SPROUTS  
smoked bacon, sage, balsamic glaze 9

CHICKEN WINGS  
ginger sesame barbeque, scallion 10

WILD MUSHROOM BRUSCHETTA  
roast garlic crostini, taleggio cheese, truffle, arugula 15

STATEHOUSE WEDGE SALAD  
bourbon glazed bacon, hook's blue cheese, crispy  
shallots, cherry tomato, blue cheese dressing 14

WARM FIG & ARUGULA SALAD  
caramelized honey, toasted walnuts,  
paradise blue cheese 16

| add grilled chicken to any salad 6. salmon fillet 8 |

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## MAINS AND SANDWICHES

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NEW YORK STRIP | 12 ounce cut, truffled potato, red wine jus, charred radicchio, crisp prosciutto MP

ALASKAN HALIBUT | tomato ragout, braised fennel, artichoke hearts, gordal olives 30

GOAT CHEESE RAVIOLI | summer squashes, cipolini onion, lemon butter sauce, basil pesto 25

CRISPY SKIN CHICKEN | amish chicken breast, rosemary mashed potato, baby carrots 24

GRILLED LAMB T-BONE | chimichurri, orange mint couscous, dried olives, roasted tomato 42

SEARED SALMON\* FILLET | butter basted, celery root puree, wilted spinach, lemon agro dolce 26

BACON WRAPPED PORK LOIN | vanilla bean sweet potato, brussels leaves, pickled mustard seeds, apple compote 28

CLASSIC WISCONSIN FISH FRY | beer battered cod, hand cut fries, cole slaw, rye bread, house tartar 18

AUGIE'S BURGER | double patty\*, american cheese, applewood smoked bacon, lettuce, tomato, pickles,  
caramelized onion aioli 16

CAPRESE SANDWICH | heirloom tomato, fresh mozzarella, arugula, balsamic reduction, basil pesto,  
rosemary sourdough 14

SPICED CHICKEN SANDWICH | pretzel bun, arugula, tomato, spicy aioli, swiss cheese 15

| all sandwiches served with choice of hand cut fries or mixed greens |

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## DESSERT

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CHOCOLATE MOLTEN CAKE | port syrup, fresh berries, chantilly cream 10

CARROT CAKE | mascarpone icing, candied walnut 9

CHOCOLATE CHIP SKILLET COOKIE | caramel chaos ice cream 9

LEMON BLUEBERRY CHEESECAKE | graham crumble, blueberry compote 9

SEASONAL GELATO or SORBET | house biscotti 7

MADISON, WISCONSIN | SUMMER 2021  
Executive Chef, Juan Martinez

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\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.